Foster Farms.

May 21, 2003

Tim McConnell Foster Farms Product Development Center 127 S. Kilroy Rd. Turlock, CA 95380

John Venaglia Contracting Officer NIFC 3833 S. Development Avenue Boise, ID 83705

Dear Mr. Venaglia:

This letter addresses the 2003 Fire Caterers season as it relates to the Foster Farms product line.

As you are aware the Forest Service has made numerous changes in the catering rules and specifications dated March 27, 2003. "The rules mandated, for example, that only USDA Grade A Poultry could be purchased for the forest service contract. Since only a small percentage of Poultry sold in the foodservice industry undergoes AMS Grading, caterers experienced significant difficulty and delays in filling orders. The rules were particularly burdensome for catering operations and distributors due to seasonal and unpredictable nature of the western forest fire season. As part of the changes, the forest service will permit poultry products that are equal to or exceed a Grade A specification." This is a direct quote from the IFDA article dated March 27<sup>th</sup>, 2003.

The whole muscle products, which include all three muscle or less available through specific Sysco Operating Companies are equivalent to the forest service standards for poultry and are listed below. This letter only covers products where the Foster Farms Establishment Number P-210, recognized by the USDA is stamped on the packaging insuring the product is packed by Foster Farms.

FSA Signature	Manufacturer Numbers	UPC Code
Oven Prepared Tky Breast	41605	027527841605
Oil Browned Breast	41612	027527841612
Naturally Browned Turkey Breast Sk-On	41622	027527841622
Pan Roasted Browned Tky Breast Sk-On	41623	027527841623
Sysco Block and Barrel Supreme	Item Number	Sysco UPC
Brwnd Brst of Tky, Pn Rst Sk-On	2570158	00074865352314
Smkd Brst of Tky, Pn Rst Sk-On	2378289	00074865297462
Browned Brst of Tky, Sk-On	1443001	00074865569651
Sysco Block and Barrel Imperial		
<b>Browned Turkey Breast (Skinless)</b>	6429534	00074865388313
Turkey Breast	2378297	00074865297497
Skin-On Turkey Breast	7135759	00074865441612

The percentage of injection is not required to be labeled on the products unless the product is a raw product with a 10% or greater injection.

We hope that this information will suffice to secure the forest service caterer business for the 2003 fire season. Regards,

Timothy C. McConnell Manager of R&D Foster Farms

## **MEMORANDUM**



John Iwanski Perdue Farms, Incorporated P.O. Box 1572 Salisbury, MD 21802-1572

Phone: 410-543-3598 Fax: 410-543-3267 Email: turkey.expert@perdue.com

TO: Mr. John Venaglia

**National Interagency Fire Center** 

Boise, Idaho

FROM: John Iwanski

Perdue Food Service Turkey Product Mgr.

**DATE:** May 27,2003

**SUBJECT:** Sysco Turkey Specifications

CC: Larry Nocerino, Michael Morrison, Steve Nelson

John, at Sysco's request, I am writing this memo to address Perdue Farms, Inc. position in producing, Further Processed Turkey Products for Sysco Corporation. It is my understanding that the Interagency Fire Center has requested this information. With the concern for Food Safety, and the demand for Quality Further Processed Turkey products, Perdue Farms, Inc. can meet those objectives without any hesitation. Here is why;

- 1. All of Perdue's Plants are USDA Inspected and come under their strict inspection review daily. Plant #'s P-369 and P-286 are the locations that would be producing Further Processed Turkey products.
- 2. Our plant in Bridgewater, VA., where all of the products I've listed below are made, is a TQC Plant. TOTAL QUALITY CONTROL.
- 3. Only &7% of all processing plants in America have received the T.Q.C. designation given by the USDA. Perdue has pursued and maintained that designation for over 15 years.



- 4. Perdue Farms, Inc. does not have a USDA Grading program on our Further Processed Turkey products. We do have a grading program on our Whole Turkey Products. Because of concerns for our company's history and outstanding record of Quality, Consistency and Product Safety being compromised, Perdue Farms, Inc. does not use B Grade raw material in the Manufacturing of any of its processed poultry items.

  There are a limited number of Poultry Company's that participate in
  - There are a limited number of Poultry Company's that participate in the AMS Grading Program, and those companies are limiting that participation to USDA School Lunch Progam items. All of those products are frozen. The addition of the Grading Program to a Manufacturing process puts additional issues on a suppliers ability to deliver and manufacture Processed Product in a timely manner. Recent changes in Forest Service Regulations allow the use of poultry products that are equal to or exceed Grade A specifications. Again our products meet or exceed that criteria as outlined in my points presented.
- 5. Both Sysco Corporation as well as Perdue QA conduct unannounced product cuttings weekly to make sure that product Quality and Consistency aren't being compromised. This is just another example of Perdue's and Sysco's commitment to product quality and safety.
- 6. All of the products that we have detailed below have two of three breast lobes in them. These requirements are dictated by the Sysco specification and Sysco Quality designation. These codes, available through Sysco Corp., are equal to or better than, The Forest Service Standards for Turkey. Only products packed under Perdue P-369 are covered under this letter.
- 7. Last but not least, Perdue Farms Inc. has a HACCP plan in place, addressing Critical Control Point concerns through the entire Manufacturing process of Sysco and Perdue Further Processed Turkey products. That information is on record with USDA and is reviewed on a regular basis.

This line up of Quality Assurance checks, under the stringent supervision of the USDA, should assure the Interagency Fire Center or any other Sysco customer, that Perdue Farms, Inc. can meet the Quality and Safety standards they require. The following Sysco product codes are made in these plants under those requirements, inspections, and supervision;



Perdue #	Sysco #	Description
78271	2378271	SUPREME PAN ROASTED
78289	2378289	SUPREME SMOKED
16444	3816444	IMPERIAL DELI
29534	6429534	IMPERIAL OIL BROWNED
29583	6429583	IMPERIAL S/O SMOKED
35759	7135759	IMPERIAL NATURAL
47549	7147549	IMPERIAL OIL BROWNED PAN
78297	2378297	IMPERIAL NATURAL
70519	1094903	IMPERIAL NO SALT
13611	9713611	SUPREME PAN ROASTED
94628	7494628	IMPERIAL SMARTLINE HONEY SMK

Please let me know if I can be of additional assistance.





June 7, 2003

Mr. John M. Venaglia Contracting Officer USDA Forest Service Contracting National Interagency Fire center 3833 South Development Avenue Boise, Idaho, 83705-5354

Dear John,

Jennie-O Turkey Store currently manufactures two fully cooked oil browned products that are graded "A" by a USDA inspector. These products are 8501-03 and 8500-01. Both of these products are of equal quality. Both are made from solid breast lobes and do not contain any binders or extenders. The difference between the products is that the 8500-01 is made into a log shape while the 8501-03 is shaped like a more traditionally shaped processed turkey breast.

The 8501-02, Grand Champion Tenderbrowned Breast, is exactly the same as the 8501-03.

Jennie-O Turkey Store would request that you include all three of these products in your approved list for processed turkey breasts. The following suppliers are utilizing the above products: Brown Bag Sandwich Co., US Foodservice and Shamrock Foods.

Thank you for your assistance in this matter. Please call me if you have any questions.

Sincerely,

Howard Carmona Regional Manager, Foodservice 714-970-8680 June 23, 2003

Willow) Brook

Mr. John M. Venaglia Contracting Officer USDA Forest Service Contracting National Interagency Fire center 3833 South Development Avenue Boise, Idaho, 83705-5354

Dear John.

Willow Brook Foods currently manufactures the following products that are not graded "A" by a USDA inspector; however are equivalent. "The rules mandated that only USDA Grade A Poultry could be purchased for the forest service contract. Since only a small percentage of Poultry sold in the foodservice industry undergoes AMS Grading, caterers experienced significant difficulty and delays in filling orders. The rules were particularly burdensome for catering operations and distributors due to seasonal and unpredictable nature of the western forest fire season. As part of the changes, the forest service will permit poultry products that are equal to or exceed a Grade A specification." IFDA 3/27/03.

The whole muscle products, which include all three muscle or less available through specific Distributors (Tri City Meats of Meridian, Idaho) are equivalent to the forest service standards for poultry and are listed below:

Product Number	Label	Description	Pack / Size
50030	Harvest Provisions	HP Thanksgiving Style Turkey Breast	2/8v
50232	Harvest Provisions	HP-Skin-on Roasted Breast of Turkey	2/7v
50242	Harvest Provisions	HP-Skin-on Roasted Breast of Turkey	2/7v
50244	Harvest Provisions	HP-Hickory Smoked Breast of Turkey	2/7v
52144	Harvest Provisions	HP-Hickory Smoked Turkey Breast	2/4.5v
50075	Premier	Premier Oven Roasted Half Turkey Breast, Skin On	4/3.25v
50016	Premier	Premier Golden Browned, Skinless	2/9v
50022	Premier	Premier Oven Roasted, Skinless	2/9v
50092	Gourmet Recipe	Gourmet Recipe 3-piece hand stuffed	2/9v

Willow Brook Foods would request that you include all of these products in your approved list for processed turkey breasts.

Thank you for your assistance in this matter. Please call me if you have any questions.

Sincerely,

Gordon Day Vice President, Deli Sales (417) 862-3612

## 2003 NIFC Approved Tyson Poultry Products

The following products are subject to Tyson's Plant Grade specifications and meet the "whole muscle, less than 10% marination" criteria as stipulated by the NIFC:

		Product		1		Label
Category	UPC	Number	Brand	Description	Pack / Size *	Weight
Boneless Skin On Brst	000 23700 31663 9	3257-928	TYSON	Boneless Breast	48/4 oz.	12
	000 74865 04408 0	733229-895	SYSCO	Boneless Breast	24/4 oz.	6
	000 23700 31639 4	3251-928	TYSON	Boneless Breast	24/5 oz.	7.5
	000 74865 04393 9		SYSCO	Boneless Breast	24/5 oz.	7.5
	000 23700 31644 8	3252-928	TYSON	Boneless Breast	24/6 oz.	9
	000 74865 04394 6	732791-895	SYSCO	Boneless Breast	24/6 oz.	9
Boneless / Skinless Brst	000 23700 60106 3	9231-928	TYSON	Grade A 5 oz. B/S Breast	24/5 oz.	7.5
	000 23700 31605 9	3217-928	TYSON	Boneless Skinless Breast	48/3 oz.	9
	000 74865 04386 1	640127-895	SYSCO	Boneless Skinless Breast	48/3 oz.	9
	000 23700 31611 0	3218-928	TYSON	Boneless Skinless Breast	48/4 oz.	12
		207965-895	SYSCO	Boneless Skinless Breast	48/4 oz.	12
	000 41493 55776 3		FSA	Boneless Skinless Breast	48/4 oz.	12
	000 23700 31601 1	3216-928	TYSON	Boneless Skinless Breast	24/5 oz.	7.5
	000 74865 68549 8		SYSCO	Boneless Skinless Breast	48/5 oz.	15
		55770-934	FSA	Boneless Skinless Breast	24/5 oz.	7.5
	000 23700 03208 9	3208-928	TYSON	Boneless Skinless Breast	24/6 oz.	9
	000 74865 68550 4		SYSCO	Boneless Skinless Breast	48/6 oz.	18
	000 41493 55766 4		FSA	Boneless Skinless Breast	24/6 oz.	9
Bnls / Sknls Full Btrfly	000 23700 31665 3		TYSON	Bnls / Sknls Full Butterfly	24/7 oz.	9
	000 74865 92898 4		SYSCO	Bnls / Sknls Full Butterfly	48/7 oz.	21
	000 41493 55767 1	55767-934	FSA	Bnls / Sknls Full Butterfly	24/7 oz.	10.5
	000 23700 31671 4	3259-928	TYSON	Bnls / Sknls Full Butterfly	24/8 oz.	12
	000 74865 68553 5	207973-895	SYSCO	Bnls / Sknls Full Butterfly	48/8 oz.	24
	000 41493 55769 5	55769-934	FSA	Bnls / Sknls Full Butterfly	24/8 oz.	12
	000 23700 31623 3	3238-928	TYSON	Bnls / Sknls Full Butterfly	24/10 oz.	15
	000 74865 283 885	4345-895	SYSCO	Bnls / Sknls Full Butterfly	24/10 oz.	15
IQ*F	000 23700 319 227	3882-928	TYSON	8 Pc. Cut IQF	96/4.5 oz. Avg.	27
	000 74865 14689 0	3882-895	SYSCO	8 Pc. Cut IQF	96/4.5 oz. Avg.	27
	000 41493 55784 8	33882-934	FSA	Original IQF 8 Pc.	96/4.5 oz. Avg.	27
		3833-928	TYSON	Breast / Leg Quarters IQF	30/9.25 oz. Avg.	31
	000 23700 31909 8				30/8.25 oz. Avg.	
	000 74865 14690 6	3833-895	SYSCO	Breast / Leg Quarters IQF	30/9.25 oz. Avg. 30/8.25 oz. Avg.	31
	000 41493 55789 3	3833-934	FSA	Breast / Leg Quarters IQF	30/9.25 oz. Avg. 30/8.25 oz. Avg.	31
	000 23700 31866 4	3775-928	TYSON	IQF Split Breasts	48/6.5 oz.	21
	000 23700 31800 4		SYSCO	IQF Split Breasts	48/6.5 oz.	21
	000 74003 14091 5		FSA	IQF Split Breasts	48/6.5 oz.	21
	000 41493 33783 3		TYSON	IQF Whole Legs	48/6.3 oz.	19
	000 23700 31899 2		SYSCO	IQF Whole Legs	48/6.3 oz.	19
	000 74003 14090 8	9343-928	TYSON	8 Pc. Cut IQF Marinated	96/5.8 oz. Avg.	33
		9343-920	SYSCO	9 Pc. Cut IQF Marinated	96/5.8 oz. Avg.	33
		39343-934	FSA	8 Pc. Cut IQF Marinated	96/5.8 oz. Avg.	33
Fully Cooked Fried Chkn	000 41493 33783 1		TYSON	FC'd Oven Easy 8 Way Cut	48-56 pc.'s	18
I dily Cooked Fried Clikii	000 23700 30000 3		SYSCO	FC'd Oven Easy 8 Way Cut	48-56 pc.'s	18
	000 74803 39373 3		TYSON	FC'd Oven Easy Drumsticks	67/4.25 oz.	17.8
	000 23700 338024 4	4464-928	TYSON	FC'd Honey Stung 8 Way Cut	64-72 Pc.'s	15
Oven Roasted Chicken	000 23700 04464 8		TYSON	FC'd Tasty Roast Quarters	Approx. 44	18
FC'd Filets & Strips	000 23700 01288 3		TYSON	FC'd Grilled Breast Filet	60/3 oz.	11.25
I G u Filets a Strips	000 23700 30304 2		SYSCO	FC'd Grilled Breast Filet	60/3 oz.	11.25
	000 74803 44191 9	435-928	TYSON	FC'd Grilled Breast Filet	36/4.5 oz.	10.13
	000 23700 30301 1	435-895	SYSCO	FC'd Grilled Breast Filet	36/4.5 oz.	10.13
Pulled & Diced Meat	000 74803 89381 1		TYSON	FC'd 1/2" Diced White Fryer Meat	30/4.5 02. Bulk	10.13
Tuned & Diced Weat	000 23700 03000 9		SYSCO	FC'd 1/2" Diced White Fryer Meat	Bulk	10
	000 74803 39383 4		TYSON	FC'd Julienne Fryer Leg Meat	Bulk	10
	000 23700 31532 8		SYSCO	FC'd Julienne Fryer Leg Meat	Bulk	10
	000 74865 39569 4	3138-895	TYSON	FC'd Diced Fryer Leg Meat	Bulk	10
Tondorloins	000 23700 03138 9		TYSON	FC'd Oven Prep Tenderloin	2/5 lb.	10
Tenderloins	000 23700 31249 5		SYSCO		2/5 lb.	
		2584-895		FC'd Oven Prep Tenderloin		10
	000 23700 01572 3 000 74865 12513 0	1572-928	TYSON SYSCO	RTC Original Tenderloin	2/5 lb.	10
				RTC Original Tenderloin	2/5 lb.	10
	000 41493 55778 7	31572-934	FSA	RTC Original Tenderloin	2/5 lb.	10

<sup>\*</sup> Industry standard are calculated at + or - 1/2 ounce